

WHEN MOTHER'S SHIP COMES IN—A SPRING HAT HINT—NOVEL RECIPES—A SALE IN SILK SOCKS

DIFFERENT WAYS TO COOK TRIPE; SAVORY RECIPES BY MRS. WILSON

What to Do With This By-Product of Meat Which Can Help to Reduce the Household Budget—Can Be Served Au Gratin, Made Into a Roast, Fixed Creole Style and in Other Toothsome Ways

By MRS. M. A. WILSON

TRIPE is a by-product of meat. Few well-bred fanciers may realize that many tempting dishes may be made from this product, which not only reduces the household budget, but also will provide splendid variety.

This meat contains a large amount of gelatinous matter which is easily digested, thus making it a desirable food. Tripe may be purchased both raw and cooked. To prepare the raw tripe cleanse well, washing in three or four waters and scraping off any superfluous fat. Place in a saucapen and add

One onion.
One small carrot.
and boiling water to cover. Cook slowly until tender and then let cool in the liquid. Remove. This liquid may be used for soups and stocks. Remember, if the tripe is purchased uncooked, it must always be prepared in this manner before using it in any of the recipes that are given below. The fireless cooker will be found ideal for cooking tripe.

Saute Tripe
Cut the prepared tripe into strips two and one-half inches by three inches long. Season and then roll in flour and dip in beaten egg and then in fine bread crumbs. Fry until golden brown in hot fat. Serve with onion or tomato sauce.

Tripe Hash
Chop sufficient prepared tripe to measure one and one-half cups. Place in a saucapen and add
One cupful of diced potatoes.
One-half cupful of diced onions.
One and one-half cups of boiling water.
Cook slowly until the vegetables are soft and then season to taste. Add one tablespoonful of finely minced parsley.

To serve: Lay a slice of toast on a hot platter and then lift on the hash and cover either with cream or tomato sauce.

Broiled Tripe
Broiled tripe is delicious for breakfast. Cut the prepared honey-comb tripe in four-inch squares and then pat dry. Brush with vegetable cooking oil and then broil for six minutes, turning frequently. Lift to a slice of toast and serve with Hollandaise sauce.

Try a Tripe Roast
Soak sufficient stale bread in cold water to soften. Press dry, measure two cups and then rub through a fine sieve to remove the lumps. Place in a bowl and add
Two ounces of suet, chopped fine.
One-half cupful of finely chopped onion.
Three tablespoonfuls of finely minced parsley.
One-half teaspoonful of thyme.
One well-beaten egg.
Two teaspoonfuls of salt.
One teaspoonful of paprika.
Mix well and then spread upon one and one-half pounds of tripe. Roll like jelly-roll and fasten with a

string. Rub well with shortening and then pat in one-half cupful of flour and place in a baking pan. Bake for fifty minutes, basting after the first fifteen minutes with
One-half cupful of shortening.
One cupful of boiling water.
One-half cupful of canned tomatoes rubbed through a fine sieve.

Tripe Au Gratin
Cut one pound of tripe in one inch cubes and then place a layer of diced stale bread in the bottom of the baking dish. Sprinkle lightly with salt and finely minced onion and finely minced parsley. Place a one-inch layer of tripe and then repeat the seasoning. Repeat the layers until the dish is full, having the bread on top. Pour over three cups of thin, highly seasoned cream sauce. Bake for thirty-five minutes in a moderate oven.

Tripe and Oyster Pie
This old Colonial dish is served frequently along the New England coast during the oyster season. Cut one pound of tripe in tiny dice and then wash and look over carefully twenty-five oysters. Season the oysters and tripe with
One and one-half teaspoonfuls of salt.
One teaspoonful of white pepper.
Three tablespoonfuls of finely minced parsley.
Two tablespoonfuls of grated onion.
Add two cups of thick cream sauce. Mix well and then line a shallow pudding pan with plain pastry. Place in the prepared tripe and oysters and brush the edges of the pastry with cold water. Cover with top covering of pastry and brush the top of the pastry with cold water. Bake in a moderate oven for forty-five minutes. This pie is equally good hot or cold.

Tripe and Onions
Cut one-half pound of prepared

tripe in tiny dice and then chop sufficient onions to measure one and one-half cups. Now heat six tablespoonfuls of shortening in a saucapen and add the tripe and onions. Cook slowly until the onions are soft and then add one cupful of strained tomatoes. Season with salt and pepper.

Oyster and Tripe Stew
Cut one-half pound of tripe in small squares and then prepare three cups of thin cream sauce. Add the tripe and
Two tablespoonfuls of finely minced parsley.
One and one-half teaspoonfuls of salt.
One-half teaspoonful of pepper.
Twenty-five prepared oysters.
Heat slowly to the boiling point and then simmer for five minutes. Add one tablespoonful of butter and serve.

Tripe and Rice Curry
Have ready
Two cupfuls of hot boiled rice.
Now place in a saucapen two cupfuls of brown sauce and add
Four onions, cut in thin slices.
One cupful of stock or water.
Let simmer until onions are tender and then add
One teaspoonful of curry.
One pound of tripe, cut in pieces.
Heat until tripe is hot. Now place rice on a hot platter and then pour on the prepared tripe. Garnish with finely chopped parsley and pickled beets.

Creole Tripe
Mince four onions fine and then place in a saucapen four tablespoonfuls of shortening; add the onions and cook until soft, but not brown. Now add four tablespoonfuls of flour. Stir to blend well and then add
Two cupfuls of strained tomatoes.
One green pepper, minced fine.
One-half pound of prepared mince.
One pound of tripe cut into inch blocks.
Cook gently for twenty minutes and then season and serve.

Tripe Fried in Batter
Cut the tripe into pieces the size of an oyster and then season and dip in a batter. Fry until golden brown in hot fat and then serve with Hollandaise sauce.

The Batter
Break one egg in a cup and fill with milk. Place in a bowl and add
One and one-quarter cupfuls of flour.
One teaspoonful of salt.
One-half teaspoonful of pepper.
Beat well to free from lumps.
Pickled Tripe
Cut the prepared tripe in strips one inch wide by two inches long and then place in a china bowl and add
Four onions cut in rings and par-boiled.
Two bay leaves.
One dozen cloves.
Half dozen allspice.
and sufficient vinegar to cover. Let stand two days before using.

Sauerkraut Dinner
Celery Scallions
Boiled pork Sauerkraut
Boiled potatoes Tomato custard
Coleslaw
Baked apple Coffee

Tomato Custard
Rub two cupfuls of canned tomatoes through a fine sieve and then add six level tablespoonfuls of cornstarch. Dissolve the starch in the tomatoes and then bring to a boil. Cook for five minutes and then season to taste with salt and paprika, and then add
One well-beaten egg.
One-half cupful of fine bread crumbs.
Pour into well-greased custard cups and then set the cups in a pan of warm water and bake in a slow oven for twenty-five minutes. Remove and let stand for ten minutes and then unmold.

Of Interest to Women
The most elaborate typewriter ever built was made for the late Carolina of Russia by an American company. All parts of the machine ordinarily enamel-black were of a brilliant blue, in-laid with mother-of-pearl. The keys were of precious African ivory, and smaller metal parts were of solid gold.

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Vogue of French Blue
Because of the sentiment connected with French blue and the actual fact that it is very becoming to most women, the dressmakers are bringing out accessories in this color. There are French blue handkerchiefs, slippers and stockings; there are blouses of it made of handkerchief linen; and one of the foremost designers of tailored suits in the country uses French blue blouses trimmed with black and under suits of black cloth.

My dear Mrs. Wilson—Will you kindly print in your column what to serve with a sauerkraut dinner besides mashed potatoes, including dessert? Thanking you for an early reply,
Mrs. A. E. C.

Valentine Cake

Lovers' Knots and Cupid Sandwiches are three of the good things Mrs. Wilson will give recipes for in her article written for the benefit of those who are going to entertain February 14. The article

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Of course, every one agrees that the success of a party depends a great deal on the refreshments. They need not be expensive, but they must be tempting and good, and it also helps to have them unusual. Mrs. Wilson had all this in mind when she wrote her article. Don't Miss It.

Tripe Au Gratin

Cut one pound of tripe in one inch cubes and then place a layer of diced stale bread in the bottom of the baking dish. Sprinkle lightly with salt and finely minced onion and finely minced parsley. Place a one-inch layer of tripe and then repeat the seasoning. Repeat the layers until the dish is full, having the bread on top. Pour over three cups of thin, highly seasoned cream sauce. Bake for thirty-five minutes in a moderate oven.

Tripe and Oyster Pie

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One and one-half teaspoonfuls of salt.
One teaspoonful of white pepper.
Three tablespoonfuls of finely minced parsley.
Two tablespoonfuls of grated onion.
Add two cups of thick cream sauce. Mix well and then line a shallow pudding pan with plain pastry. Place in the prepared tripe and oysters and brush the edges of the pastry with cold water. Cover with top covering of pastry and brush the top of the pastry with cold water. Bake in a moderate oven for forty-five minutes. This pie is equally good hot or cold.

Tripe and Onions

Cut one-half pound of prepared

tripe in tiny dice and then chop sufficient onions to measure one and one-half cups. Now heat six tablespoonfuls of shortening in a saucapen and add the tripe and onions. Cook slowly until the onions are soft and then add one cupful of strained tomatoes. Season with salt and pepper.

Oyster and Tripe Stew

Cut one-half pound of tripe in small squares and then prepare three cups of thin cream sauce. Add the tripe and
Two tablespoonfuls of finely minced parsley.
One and one-half teaspoonfuls of salt.
One-half teaspoonful of pepper.
Twenty-five prepared oysters.
Heat slowly to the boiling point and then simmer for five minutes. Add one tablespoonful of butter and serve.

Tripe and Rice Curry

Have ready
Two cupfuls of hot boiled rice.
Now place in a saucapen two cupfuls of brown sauce and add
Four onions, cut in thin slices.
One cupful of stock or water.
Let simmer until onions are tender and then add
One teaspoonful of curry.
One pound of tripe, cut in pieces.
Heat until tripe is hot. Now place rice on a hot platter and then pour on the prepared tripe. Garnish with finely chopped parsley and pickled beets.

Creole Tripe

Mince four onions fine and then place in a saucapen four tablespoonfuls of shortening; add the onions and cook until soft, but not brown. Now add four tablespoonfuls of flour. Stir to blend well and then add
Two cupfuls of strained tomatoes.
One green pepper, minced fine.
One-half pound of prepared mince.
One pound of tripe cut into inch blocks.
Cook gently for twenty minutes and then season and serve.

Tripe Fried in Batter

Cut the tripe into pieces the size of an oyster and then season and dip in a batter. Fry until golden brown in hot fat and then serve with Hollandaise sauce.

The Batter

Break one egg in a cup and fill with milk. Place in a bowl and add
One and one-quarter cupfuls of flour.
One teaspoonful of salt.
One-half teaspoonful of pepper.
Beat well to free from lumps.
Pickled Tripe
Cut the prepared tripe in strips one inch wide by two inches long and then place in a china bowl and add
Four onions cut in rings and par-boiled.
Two bay leaves.
One dozen cloves.
Half dozen allspice.
and sufficient vinegar to cover. Let stand two days before using.

Sauerkraut Dinner

Celery Scallions
Boiled pork Sauerkraut
Boiled potatoes Tomato custard
Coleslaw
Baked apple Coffee

Tomato Custard

Rub two cupfuls of canned tomatoes through a fine sieve and then add six level tablespoonfuls of cornstarch. Dissolve the starch in the tomatoes and then bring to a boil. Cook for five minutes and then season to taste with salt and paprika, and then add
One well-beaten egg.
One-half cupful of fine bread crumbs.
Pour into well-greased custard cups and then set the cups in a pan of warm water and bake in a slow oven for twenty-five minutes. Remove and let stand for ten minutes and then unmold.

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Vogue of French Blue
Because of the sentiment connected with French blue and the actual fact that it is very becoming to most women, the dressmakers are bringing out accessories in this color. There are French blue handkerchiefs, slippers and stockings; there are blouses of it made of handkerchief linen; and one of the foremost designers of tailored suits in the country uses French blue blouses trimmed with black and under suits of black cloth.

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My dear Mrs. Wilson—You are so good helping people over hard places, I am following the sheep and come to you for counsel in a very difficult problem.

Being chief of the service department of a mill, I have opened a restaurant for my girls (cafeteria) and have engaged to cater to us a most competent cook, one who is very liberal minded and co-operates with me in the idea that pleasing her patrons comes first and the money profits take second place.

I have a daily attendance of some sixty-eight to eighty, which I believe will shortly grow to 100. My plan, which I outlined to her in the beginning, was that she should always have a good soup, substantial and nourishing, in case some were not able to buy the dinner, this must be furnished at five cents. This she does. The next stipulation was that the dinner provided must be limited in price to fifteen cents. For this she provides a liberal portion of meat, always the best cuts; two vegetables and a sour pickle, beets, lettuce, etc.

In addition, she sells "on her own" pie or cake. At present she has no rent or other charges to pay and is given a salary of \$10 and allowed whatever profit she can make, and a helper at twenty-five cents per hour. The latter prepares the coffee, tables and clears away.

Now, it has been my feeling that, while she has more or less variety, the same things are repeated at too short intervals. I have heard no complaints, but that is just what I want to forestall. Could you, taking this information as a groundwork, give me a list of combinations that would make a change of every three weeks. The same group are our feeders. Of course, the regular limitations of Friday must be taken care of. She has been furnishing on these days corn or clam chowder, fish cakes and fried fish, and French fried potatoes and sauerkraut, and French fried potatoes and sauerkraut.

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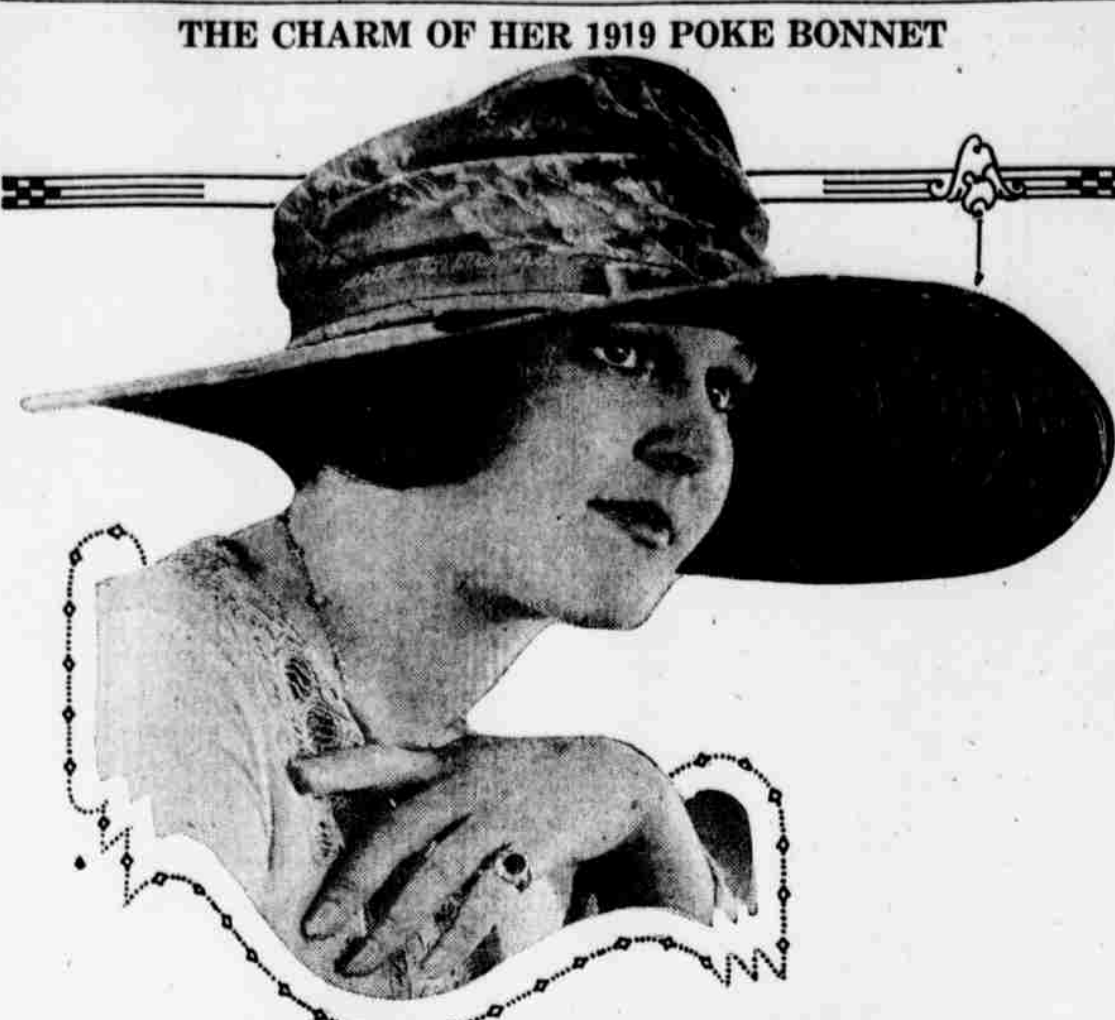
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There's something about a poke shape irresistibly alluring. This season the milliners have not neglected to take advantage of its charm. The crown and top of the hat is made of ivory-white heavy crepe silk, and the feature of it is the cut-work embroidery so much in favor for the spring.

Please Tell Me What to Do

By CYNTHIA

To "Curious"
I am sorry not to be able to oblige you, but I have never heard that version of "Smiles."

To K. L.
Refer to the girls' club section of the War Camp Community Service, in the Widener Building, for information about how girls can assist in the program of entering the enlisted men in the various clubs.

Able to Walk Alone
Dear Cynthia—When going out with a boy friend is it necessary for me to take his arm at all? Please print what one should say when her dancing partner thanks her for a dance.

MARY JANE
When going out with a young man it is never necessary for you to take his arm unless it is very slippery or you are so sick you are not able to walk alone.

When a man thanks a girl for a dance she can graciously say, "I am glad you enjoyed it. I did, too," or something to that effect.

Should Girls Dance
Dear Cynthia—Have just read N. M. M.'s letter in your column and would like to venture my opinion on dancing. I do not think there is any real harm in dancing. I do not dance myself, as I thought that I would never care to, but I have seen many girls who are very good dancers. I think it is a real fascinating game as long as you act sensibly about it. I think as much of a girl who dances as one that does not. There are many many girls who are not allowed to dance, more so in the South, but are allowed to go to

Wait for Him to Speak
Dear Cynthia—I have been going with a young man for ten months steadily and he has never said a word to me about me. He is much younger than I am, but I have never made any difference to him. I would like to know if he loves me. Would it be proper to ask him, and also what are his intentions, as he has never told me? He has a great many boy friends and he sometimes brings one along with him to the dance. Do you think that it is right to do so?

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